

Title: Food Preparation Subject/Course: Pro Start Year One
 Topic: Salads and Garnishes Grade (s): 9-12 Designer (s) Ilene Lerseth, Kathy Engst, Joline Dunbar, Cindy Gerlach, and Dean Allerdings

Stage 1: Desired Results

Core Standard(s):

1PS 8.2 Demonstrate food selection and preparation techniques for salads and garnishes.

Understandings: Students will understand that....

Selection storage preparation and serving of food all contribute to the quality of the end product.

Essential Question(s):

What factors should be considered in selection of quality produce used in salads and garnishes?

How does eye appeal affect the plate presentation and customer acceptance?

Students will know....

The main types of salads served during the meal.
 The preparations for salad greens.
 The different types of dressings.
 Different examples of garnishes

Student will be able to

Design attractive salads
 Choose and clean salads greens
 Prepare and store salads properly
 Prepare ingredients commonly used as garnishes
 Garnish plates

Stage2: Assessment Evidence

What evidence will show that students understand?

x Performance Task

* garnish lab

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Project

x Quizzes

x Tests	x Informal Observation	x Discussions
Interviews	x Self-Assessment	X Other Demonstrations
Stage 3: Learning Plan		
Motivation – Introduce and Explain		
1 - Food Network Challenge episodes on garnishes. http://www.foodnetwork.com/http://www.howtogarnish.com/Garnish.aspx/Apple-Bird/10 http://video.about.com/homecooking/Watermelon-Basket.--3T.htm 1 - Chef Demonstration of centerpiece		
Model:		
Lecture on Salad ingredients and preparations http://www.uen.org/Lessonplan/preview.cgi?LPid=12374 Salad.ppt Worksheet http://www.uen.org/Lessonplan/preview?LPid=5357		
Guided Practice:		
Salad / dressing Lab Garnish demonstration and preparation lab		
Independently Practice:		
Salad Lab Garnish Lab		
Reflection/Assessment:		

Classroom Implementation Suggestions

Unit of Instruction and Resources

(Steps of instruction to gain big understandings and answer essential questions)



